2021 IAFP European Symposium on Food Safety Schedule

all times listed in Central European Time (CET)

recordings will be posted for access by registered attendees within 24 hours following the session

Tuesday, 27 April 2021				
Tuesday 10.00 - 10.50	**Day 1 Plenary Session** *Transformers in the Food Safety World – Food Safety Challenges to Master* Speaker - **Marta Hugas**, European Food Safety Authority			
Tuesday 11.00 - 12.30	S1 – Quantitative Microbial Risk Assessment for Food Spoilage	S2 – COVID-19: Assessing Potential Consumer Risk and Managing Value Chain Disruption	Technical Session 1 – Communication Outreach and Education; Food Law and Regulation; Food Safety Systems; General Microbiology; Packaging; Pre-harvest Food Safety; Produce; Viruses and Parasites; Water	Poster Session 1 – Antimicrobials; Beverages and Acid/Acidified Foods; Communication Outreach and Education; General Microbiology; Laboratory and Detection Methods; Meat, Poultry and Eggs; Seafood
Tuesday 12.30 - 14.00	S3 – Foodborne Zoonoses and One Health; What's New in Europe? the One Health EJP!	S4 – Validation of Control Measures for Foodborne Pathogens in Foods: Challenges and Solutions		
Tuesday 14.00 - 15.30	S5 – Biofilm Formation as an Adaptation Strategy for Food-associated Bacteria	S6 – Water Re-use in Operation – How to Clean Up Used Water Sources for Food Use and Consumer Safety in Practice		
Tuesday 15.30 - 17.00	S7 – Next Generation Sequencing (NGS): Pragmatic Considerations from Industrial Perspectives	S8 – What To Decide? Making Informed Decisions for Process Validation and Food Safety Legislation using Stochastic Risk Models		
Wednesday, 28 April 2021				
Wednesday 10.00 - 10.50	**Day 2 Plenary Session** *How AI Can Improve Food Safety* Speakers - **Julie Pierce**, UK Food Standards Agency and **Cronan McNamara**, Crème Global			
Wednesday 11.00 - 12.30	S9 – *Clostridium botulinum:* Re-Emerging Risk?	S10 – An Update on the Integration of "Omics" into Risk Assessment	Technical Session 2 – Antimicrobials; Food Toxicology; Laboratory and Detection Methods; Low-water Activity Foods; Meat, Poultry and Eggs; Modeling and Risk Assessment; Molecular Analytics, Genomics and Microbiome; Sanitation and Hygiene	Poster Session 2 – Communication Outreach and Education; Epidemiology; Food Processing Technologies; Food Safety Systems; Microbial Food Spoilage; Modeling and Risk Assessment; Molecular Analytics, Genomics and Microbiome; Packaging; Pre-harvest Food Safety; Produce; Retail and Food Service Safety; Viruses and Parasites; Water
Wednesday 12.30 - 14.00	S11 – Consumer Safety Aspects of Artisanal and Entrepreneurial Food Fermentations	S12 – Processing Environment Monitoring in Low-moisture Foods Production Environments. Are We Looking for the Right Thing(s)/ Microorganisms, in the Right Places?		
Wednesday 14.00 - 15.30	S13 – Distinction between *Bacillus* Thuringiensis Used in Biopesticide and Presumptive *Bacillus cereus* Strains Involved in Food Quality & Safety: A Hot Topic	RT1 – Food Safety Impacts of National and Organisational Culture		
Wednesday 15.30 - 17.00	S14 – Viruses: Looking into and Making Sense of Unforeseen Risks for Food Safety	S15 – All Food Processes Have a Residual Risk, Some are Small, Some Very Small and Some are Extremely Small: Zero Risk Does Not Exist		